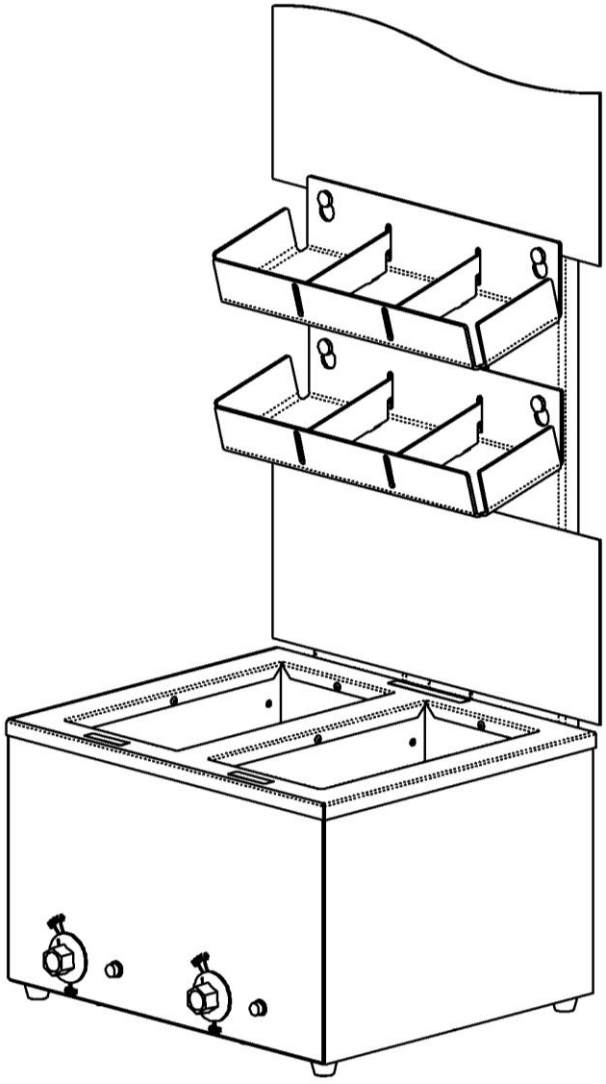
Dri-Well Counter Top Soup Warmer
Assembly and Operation Manual

U.S. and Foreign Patents Pending

Units Starting with Serial #06130000



For information or technical assistance, call:
(800) 735-DUKE (3853) or (314) 231-1130

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Manufacturer's Introduction

The Duke Dry Channel Holding Technology was developed to provide the market with a more efficient method of keeping food warm. This equipment uses heaters to warm aluminum channels to a user set temperature. Advantages over steam tables include lower energy and maintenance costs, and the elimination of water to hold product.

Supplier Name: **Duke Manufacturing Co.**
Address: 2305 N. Broadway
St. Louis, MO 63102

Model #: CSW-1
CSW-2
CSW-3

Unpacking Unit:

- Inspect the shipping carton and/or container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver/delivery person.
- Unpack and inspect for any damage, which was not evident on the outside of the shipping container (concealed damage). Contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and are not covered by the warranty.
- **Do not attempt to use the unit if damaged.**

If unit has been stored in extremely cold area, wait a few hours before connecting power.

Serial #:
Date Received:
Date Installed:
Telephone: (800) 735-DUKE (3853)
(314) 231-1130
Fax: (314) 231-5074

Service Referral #:

Local Service Name

Local Service #

Installation requirements

Spacing Requirements: None

Caution!
Never pour water into wells. This unit is designed for dry heating only.

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314-231-1130

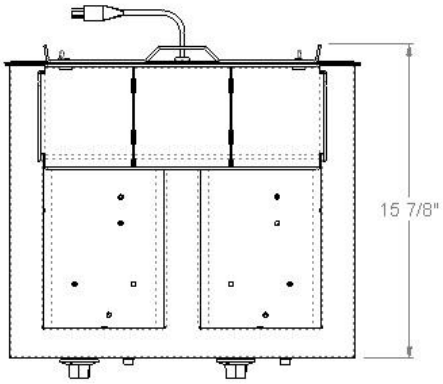
CSW Specification Sheet

Shipping Weight:

Merchandiser Shelf	15lbs/7Kg
CSW-1	30lbs/14Kg
CSW-2	40lbs/18Kg
CSW-3	50lbs/23Kg

Electrical:

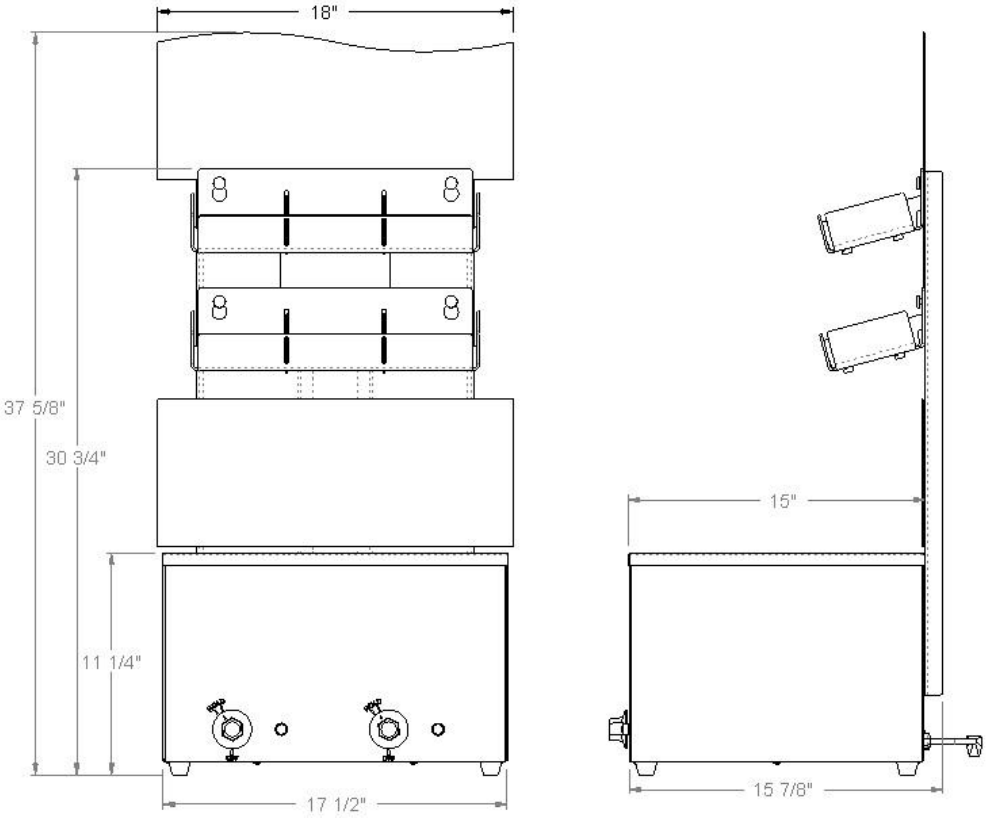
All units	120V 60Hz 1Ph NEMA 5-15 Plug
CSW-1	550W
CSW-2	1100W
CSW-3	1650W



Physical Size:

OAH: 30 3/4”
OAD: 15 7/8”
Body Length:

CSW-1	9 1/2”
CSW-2	17 1/2”
CSW-3	26 1/2"



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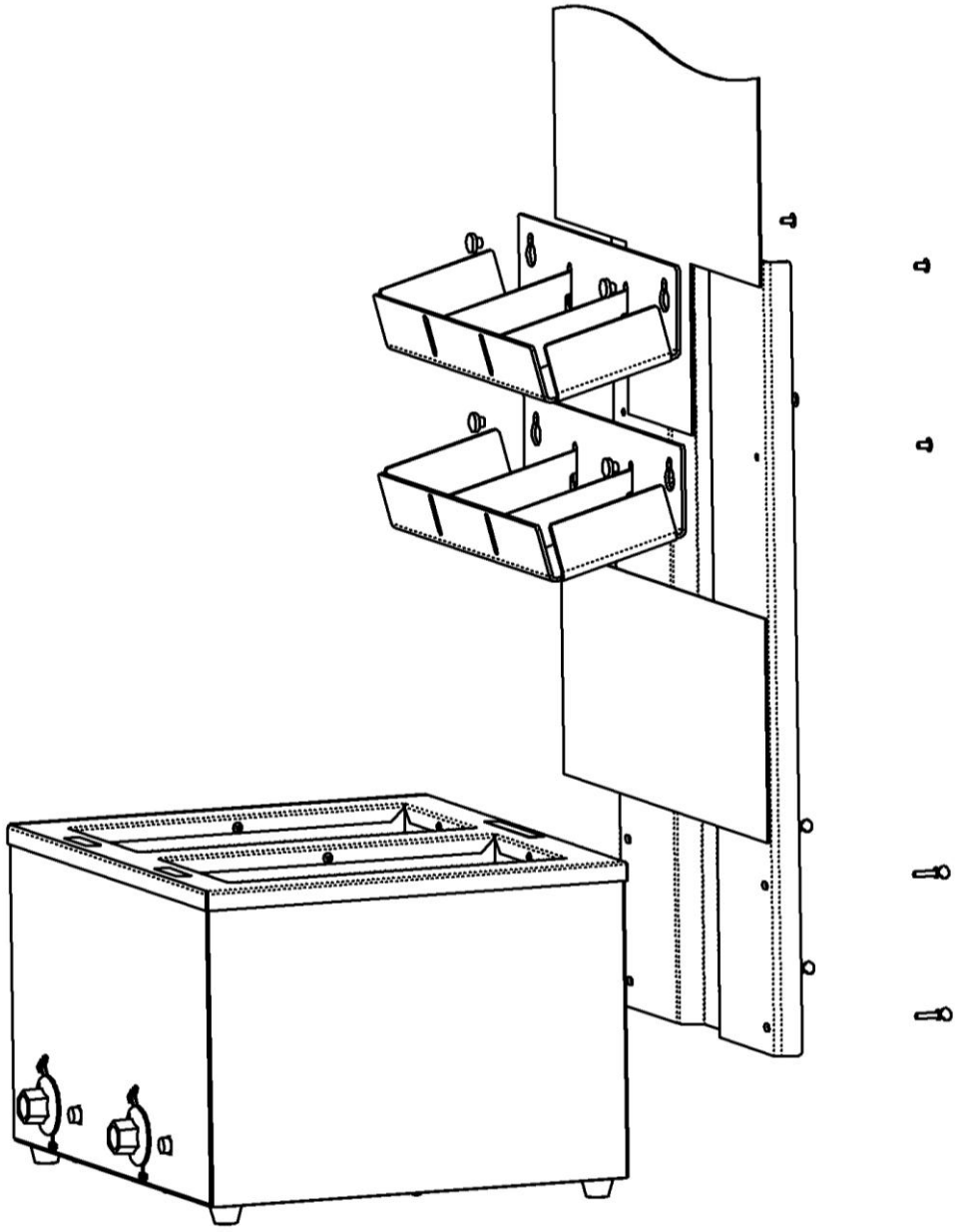

Assembly Instructions

1. Remove Soup Warmer from large box and place on counter facing away from you.
2. Remove Merchandiser and shelves from second box.
3. Screw thumbnuts to round holes in back panel with short screws.
4. Attach Merchandiser back panel to back of soup warmer with thumbscrews through obround holes in back panel. Outside flanges of back panel face away from unit.
5. Turn unit around to face customers, hang shelves on thumbnuts and install dividers into shelves.
6. Attach graphics supplied by soup supplier.
7. Plug unit into appropriate power source. Proceed to next page.

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Installation Instructions

1. Operating temperatures permit safe installation of this holding unit with 0” of spacing between the unit and a combustible wall or partition.
2. Do not install the holding unit near any combustible objects or surfaces affected by heat or moisture.
3. **Electrical -**
   - The voltage and wattage ratings of this holding unit are given on the device nameplate. Connect the holding unit to a circuit having a voltage similar to that stamped on the device nameplate.
   - Connections to supply line are to be made through the power cord supplied on the unit.
4. The holding unit is not fused and consequently must be connected to a fused circuit equipped with suitable disconnect means, as required by local code authorities.
5. Follow instructions in the Operation Manual PERIODIC MAINTENANCE, CHECKLIST AND CLEANING GUIDE.

General Instructions

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION **HOT**".
3. **Never pour water into wells**. This unit is designed for dry operation only.
4. Do not cook, warm or hold food directly in wells.
5. Never hold food below 150°F.
6. Always place covers on pans when not serving to prevent food from drying out and to reduce your operating costs.
7. For most efficient operation, keep empty, covered pans in each pan location during preheating and when a pan location is not in use.
8. The unit is shipped with Factory control settings that will hold soup at approximately 155° F under normal conditions.
9. The most satisfactory control settings must be determined by experience based on the nature of the foodservice and the type of operation as well as individual preference of the restaurant operator. The proper control setting necessary to keep foods at the desired temperature will vary dependent upon the frequency of turnover, size of food containers, amount of food in each container, room temperature, location of holding unit with respect to range or other heated equipment, air outlets, fans, doors and passageways.

Operating Instructions

1. Place empty pans or cover the channels with lids.
2. Turn the Knob(s) to the Hold position.
3. Allow the Channels to heat for at least 20 min.
4. Place fully warmed food into pans and place in pre-heated unit. This unit is not designed to reheat cold food product.
5. At end of day, remove all food pans and lids and turn off main power switch.
6. Let unit cool and clean per cleaning instructions.

*****CAUTION:** To comply with sanitation requirements, do not set the temperature control to hold product lower than 155° F.

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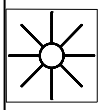
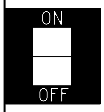
Operation Checklist and Cleaning Guide

DAILY



Opening Checklist

1. Place empty pans or cover the channels with lids.
2. Turn the Knob(s) to the Hold position.
3. Allow the Product Holding Cabinet to heat for at least 20 min.



Operation Instructions/Adjustments

1. Indicator light will be lit while control is in the ON position.

Closing Checklist

1. Turn the Knob(s) to the OFF position.
2. Remove all pans and pan covers.
3. Allow unit to cool for approximately 30 minutes.
4. Clean Dry Channel Unit as outlined in the Cleaning Instructions.

Cleaning Instructions

1. Turn unit off and allow unit to cool before surface cleaning.
2. Wipe down the exterior and top of the unit with warm water and mild detergent using a soft cloth or sponge.
3. Wipe down the interior of the heated Dry Channel with mild detergent and a damp sponge or soft cloth. **Do not** use excessive amounts of water. Do not wring water out of cleaning pads into Dry Channel. Plastic scouring pads may be used to remove baked-on food.
4. Clean pans and pan covers using mild detergent and warm water, or in a dishwasher.

CAUTION!

Electrical shock hazard. Do not wash with water jet or hose.
Do not use caustic cleaners, acids, ammonia products or abrasive cleaners or abrasive cloths. These can damage the stainless steel, Aluminum, and plastic surfaces.

Troubleshooting

There are no user serviceable parts on the Duke Counter Top Soup Warmer Unit. If a malfunction occurs, then check all switches and circuit breakers. Check rating label and confirm that unit is operating at the proper voltage. If the malfunction still exists, contact your Duke Manufacturing Company authorized service agent or call 1-800-735-3853.

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FOR CUSTOMER ASSISTANCE

To aid in reporting this unit in case of loss or theft, please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

MODEL NUMBER	_____	**SERIAL NUMBER**	_____
DATE OF PURCHASE	_____		
DEALER	_____	**TELEPHONE**	_____
SERVICER	_____	**TELEPHONE**	_____

TO PHONE:

Dial 1-800-735-DUKE (3853)

SERVICE
PARTS
ADDITIONAL CUSTOMER IMFORMATION

TO WRITE:

Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

TO ACCESS INTERNET: www.dukemfg.com

Please provide the following information when you write or call: model number, serial number, date of purchase, your complete mailing address (including zip code), and description of the problem

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